

Amendments to the Claims:

The listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

Claim 1 (Original) Method of preserving edible vegetable matter comprising the steps,

- selecting vegetable matter to be preserved,
- immersing the selected vegetable matter in an edible oil having a temperature of 140°C - 220°C for 5 seconds - 4 minutes,
- removing the heated vegetable matter from the oil, and after an optional cooling step putting it into a package together with so much edible oil that the vegetable matter during storage is either immersed in the oil or covered with an oily layer.

Claim 2 (Original) Method according to claim 1, wherein the vegetable matter is immersed in edible oil having a temperature of 160°C - 220°C.

Claim 3 (Currently Amended) Method according to claim 1-~~or~~-2, characterised in that fresh vegetable matter is selected.

Claim 4 (Currently Amended) Method according to ~~any of claims 1-3~~claim 1, characterised in that the vegetable matter consists of one or more items selected from the group consisting of herbs, peppers, vegetables, fruits, garlic and onions.

Claim 5 (Original) Method according to claim 4, characterised in that the herbs comprise rosemary, parsley, basil, marjoram, oregano, mint, thyme, bay, dill, mace, sage, sorrel, fennel and cress.

- | Claim 6 (Currently Amended) Method according to ~~any of claims 1-5~~claim 1, characterised in that both duration and temperature of heating are chosen such that the appearance of the vegetable matter is not adversely affected.
- | Claim 7 (Currently Amended) Method according ~~any of claims 1-5~~to claim 1, characterised in that the vegetable matter after heating is stored while immersed in or covered by olive oil.
- | Claim 8 (Currently Amended) Method according ~~any of claims 1-7~~to claim 1, characterised in that the vegetable matter after heating is stored in a tightly closed package which is at least partially transparent.
- | Claim 9 (Currently Amended) Method according ~~any of claims 1-8~~to claim 1, characterised in that the vegetable matter in the package is selected and apportioned for use in a meal kit.
- | Claim 10 (Currently Amended) Method according to ~~any of claims 1-9~~claim 1, characterised in that the package contains ingredients for a soffritto.
- | Claim 11 (Currently Amended) Flexible package which is at least partially transparent and which contains preserved vegetable matter which is obtained according to the method of ~~any of claims 1-10~~claim 1.
- | Claim 12 (Currently Amended) Meal kit containing preserved vegetable matter obtained according to the method of ~~any of claims 1-10~~claim 1.